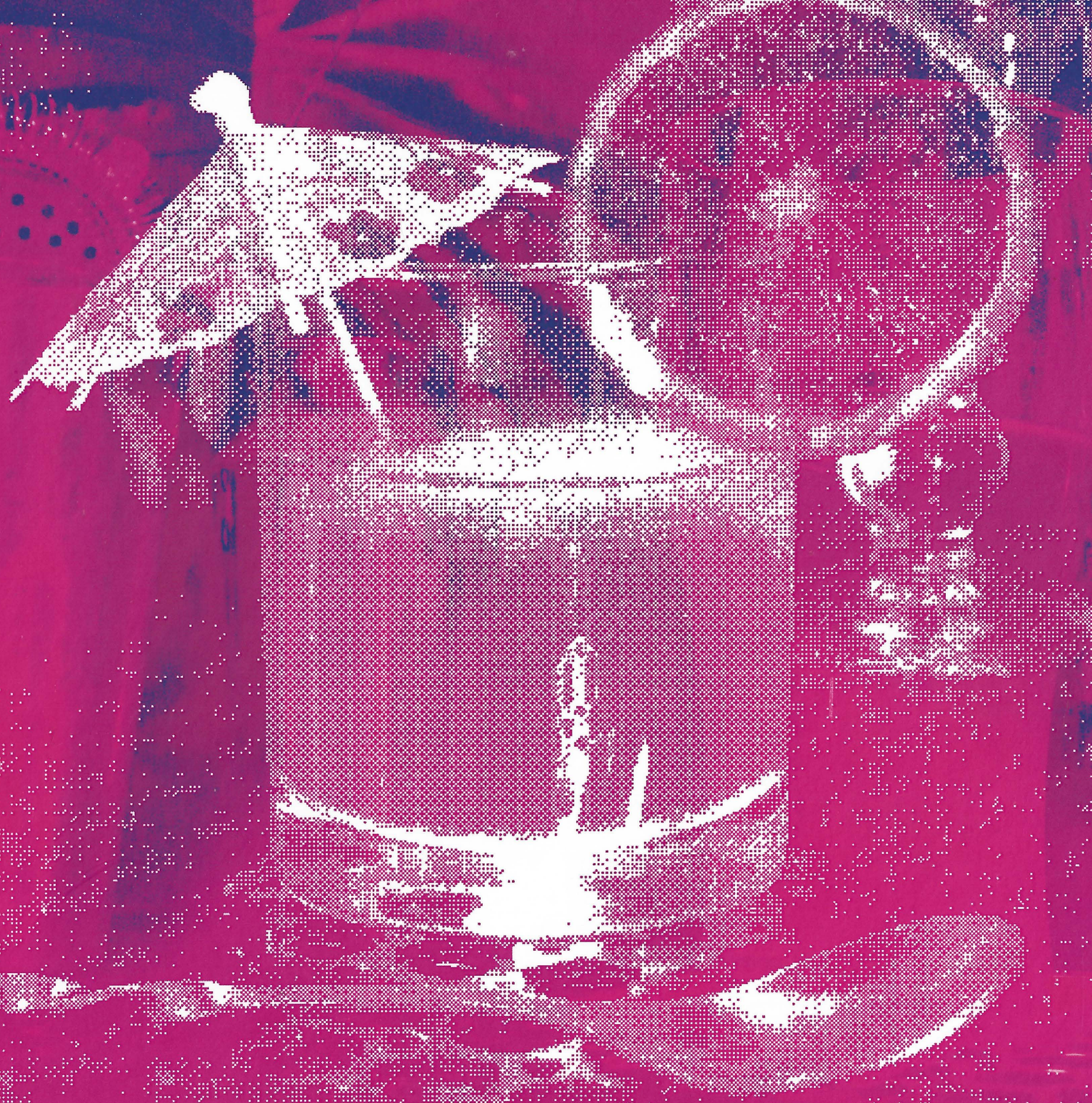
kaRmO trINE dreAM

how to mix drinks
and change lives



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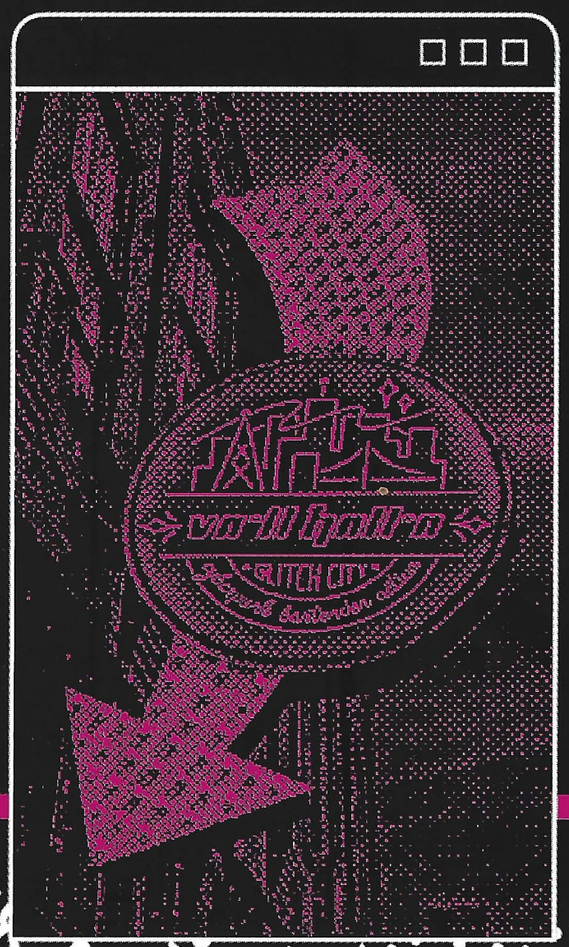
FoReWOrd

After graduation last year I finally got a chance to visit Glitch City with some friends of mine. I've always been really curious about what it's like there with all the experimental tech and advanced AI and stuff.

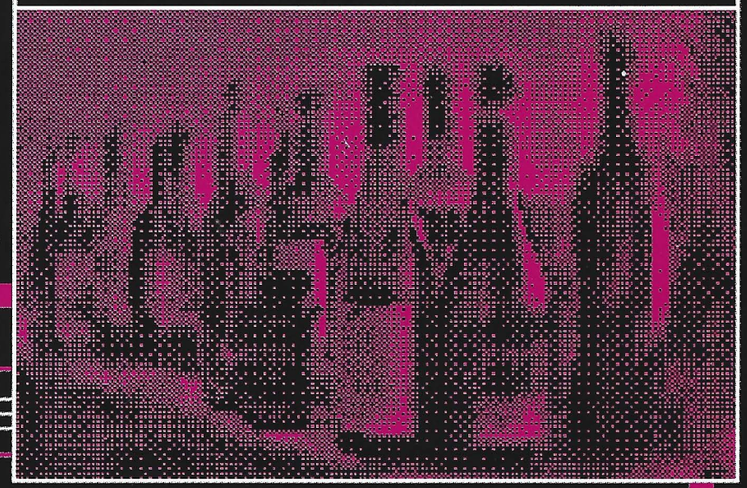
I knew it was going to be different, but one thing I was NOT prepared for was all the artificial food and drinks :O! Although some of my friends were pretty unhappy about that (sorry guys!) I love trying new things so I was actually pretty excited lol. We decided to check out some places and it turns out where we were staying was right around the corner from one of those BTC chain bars!

This one was called Va-11 Hall-A and although I felt a bit uneasy walking in, I am totally not joking when I say that it was an absolute highlight of the trip! The atmosphere, the music, and everyone in the place just looked so cool! I couldn't help but fall in love <3.

We ordered a round of drinks (none of which looked familiar) and I was completely blown away! All the drink ingredients are synthetic over there so the cocktails were like nothing I had ever tasted before, but they were so, so good! I was so inspired I knew I just *had* to try and recreate them when I got home.



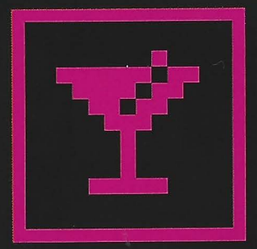
I figured some other people out there might be interested in the Va-11 Hall-A drinks as well so that's when the idea of the zine came about! I'll admit I'm not the most experienced when it comes to mixing drinks, so I reached out and got some totally awesome people to help me fill out the menu.



Big shoutouts to them (especially Qopi.c for the beautiful photography!) and I want to thank the rest of our small community for giving us feedback and encouragement along the way! To the person holding this zine, I hope you love it as much as we loved putting it together!

-VaL

Contributor Bios



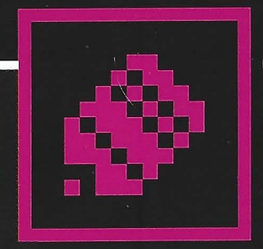
Va-11k3rie

Types:
Happy, Strong

Favorite Drink:
Moonblast

Hi everyone! and welcome to my first ever zine! I'm Va-11k8rie, but you can call me Va-11 or Val for short! Some things about me: I'm an Aries, my favorite color is yellow, and I have the cutest little shiba puppy named Shadow who I totally love to pieces :D.

I'm also a recent graduate with a degree in communications and media sciences so I thought that producing a recipe zine like this would be a fun way to put my skills to the test ^^;. As for making cocktails, it's not my strongest skill, but I definitely feel like I've improved a lot from where I started a few months ago. Whatever *your* skill level is though, I hope you have a great time trying out the recipes. Who knows, you may just discover your new favorite cocktail! <3.



Qopi.c

Types:
Classic, Sobering

Favorite Drink:
Absinthe

Greetings from Glitch City. As a former BTC bar employee I feel I was able to bring a unique authenticity to the project through my own personal experience with crafting cocktails. It was certainly quite the puzzle recreating these proprietary drinks with commonly found ingredients instead of the synthetic options at the bar, but I'm confident my contributions did them justice in the end.

Incidentally, I was also charged with all the drink photography seen here as it turned out I was the most experienced in that department as well. It is my hope that this zine helps elucidate some of the nuances of drink mixing as well as introduces the reader to new ingredients to help expand their palate.

x_glitchbae_x

Types:
Bubbly, Sweet

Favorite Drink:
Fluffy Dream

OMG it's really happening! I just finished up my last recipe so this is the last thing I need to submit before we can print! So who am I? Hmmm :8c. Well, I'm not old enough to drink just yet, but I have big dreams of becoming a first class bartender someday (they're just so cool with the flipping bottles and cool outfits @o@) Luckily, Va-11 was cool with me contributing non-alcoholic recipes to the zine so I could start my training early lol.
Anyway, I'm really really thankful for the opportunity to be a part of this project and have met so many cool new friends and learned a lot along the way. To all the readers out there: I hope you enjoy the zine! (^o^)/

nano_chan_0

Types:
Spicy, Promo

Favorite Drink:
Warm Milk :P

What's up guys, nano here. I'm not going to say I got roped into this, but Val *is* my sister lol. She was looking for help with her little cocktail book and well, I used to do a little bartending in college (mixing drinks at parties counts right? XD.) Either way, I'd like to think I'm a good brother, so I pitched in with a couple recipes that didn't get scooped up by the others.

Sure, my contributions might not be the most polished, or "technically correct," but when you're busy having a good time, who wants to get bogged down by specifics anyway am I right? So yeah, have fun with the recipes and make sure to send Val some feedback so I can prove my drinks were the best in the book XD!

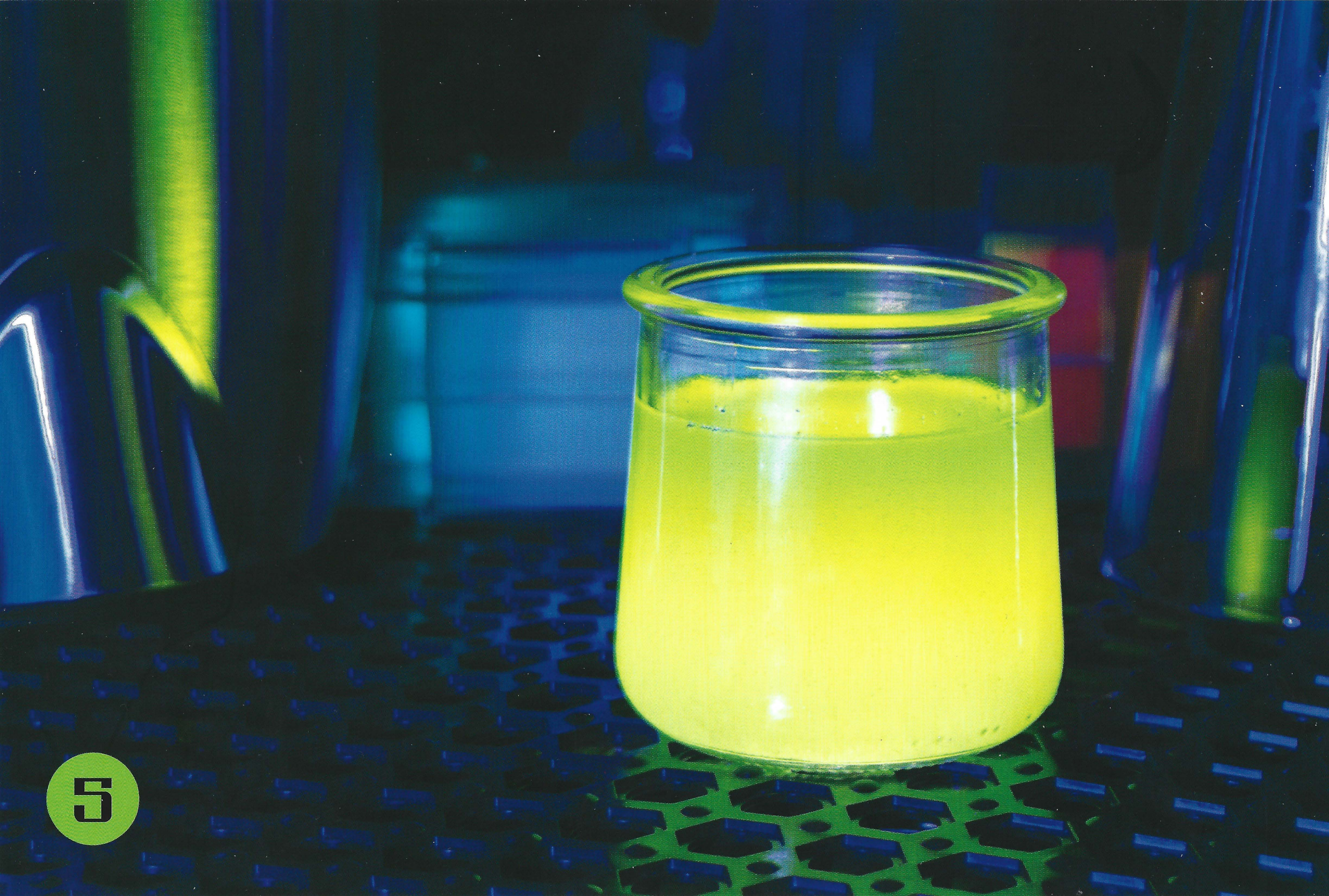
5p4rk13

Types:
Soft, Classy

Favorite Drink:
Brandtini

Hi there, friends n_n! When I first saw Va-11k8rie's post about looking for zine contributors I was intrigued.
I had worked on zines before, but they were usually just for fandom art and stuff like that. I'm a cake decorator by trade, so I'm no stranger to the kitchen and actually had quite a few ingredients around my apartment anyway so I decided why not give it a try! Although I made a bit of a mess, the end results made for some pretty tasty drinks if I do say so myself ^^;

I always like messing around with new flavor combinations at work so I hope everyone reading this is ready for some truly adventurous (but delicious) drinks! Cheers!



Bad Touch

☑ Ingredients:

FLAVOR: Sour
TYPE: Classy, Vintage
PREPARATION: Rocks, Mixed

- **Gin**
  1 oz
- **Pernod**
  0.5 oz
- **Blue Curacao**
  a splash
- **Simple Syrup**
  0.25 oz
- **Lime Juice**
  0.5 oz
- **Orange Juice**
  0.75 oz
- **Tonic Water**
  1.5 oz

1. Place all ingredients except the tonic in a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine. Strain into your glass, add ice from the shaker if desired.
3. Top the drink with the 1.5 oz tonic water and stir to combine.

CONTRIBUTOR:

Va-11k3rie

I can't say I tried this one myself when I visited Glitch City, but it seemed to be a popular choice with the other people in the bar. The name is so bizarre though, everytime I heard someone order it I had to stifle a laugh lol.

What caught my attention about this drink (other than the name) was that it has a really pungent aroma. I could catch a brief whiff up at the bar as they were being made and I knew I wanted to try my hand at a homemade version. My recipe is made with gin and pernod because they're both strongly scented as well and the pernod being green to begin with doesn't hurt either!

X_glitchbae_x that's so interesting! What does it smell like?

↳ Qopi.c probably like a liquorice flower with those ingredients.

↳ 5p4rk18 WHAT? That sounds amazing! ^_^

fungisamurai Can I ask what style of gin you used? There are always so many choices when I'm at the store.

↳ Va-11k0rie Yeah, I totally get that. I got one that said 'London Dry' on the bottle, but I just asked the guy there to pick me out an extra floral one since I'm not super familiar with the types lol.

NON-ALCOHOLIC VERSION:

- Seltzer
  4 oz
- Malt Soda
  2 oz

a.k.a.

Frothy Water

BEer

CONTRIBUTOR:

Qopi.c

FLAVOR: Bubbly
TYPE: Classic, Vintage
PREPARATION: Mixed

Although it's fairly hard to come by in Glitch City these days I was lucky to grow up with a grandfather who was an enthusiastic proponent of traditionally brewed beer. Because of this, I had the privilege of sampling some of his collection when I would visit. Although I can't say I was a fan at the time, I dedicate this recipe to his memory. The best way I found to replicate the distinct character of that traditional brew was to use malt soda into my recipe. And if you're able to get your hands on a 'hopped' style of whisky like I did, that classic flavor will come through even more.

☑ Ingredients:

- **Whisky (hopped)**
  1 oz
- **Prosecco**
  4 oz
- **Malt Soda**
  2 oz

1. **Add all ingredients to a glass filled with ice.**
2. **Gently stir to combine.**

Va-11k3rie: Wow, Qop, that was really touching. I think there's something in my eye.

WOLF2055: What I wouldn't give to go back to the 40s and knock back some real beers with my old man in his prime.

fungisamurai: I really appreciate how you come up with these nuanced flavors through such unique ingredients. Your recipes remind me that there's always something new out there for me to try :]

↳ nano_chan_0: I mean, it's not as hard to get that stuff when you're not living paycheck to paycheck I guess >.>

Bleeding Jane

CONTRIBUTOR:
nano_chan_0

An official BTC cocktail with no karmotrine whatsoever huh. Whoever this Jane person is, they must not have been a lot of fun at parties XD. Ok, ok, I can do this, but I'm just worried it might turn out to be more of a spicy soup recipe than a drink recipe at this rate lol.

From what I can tell, the point of this drink being on the BTC menus is for people who need help sobering up after a nice long night of drinking, so they came up with this cocktail which is not only spicy, but sour and even a little bitter. I initially picked this recipe to kinda clown on it, but I think what I put together isn't half bad actually.

FLAVOR: Spicy
TYPE: Classic, Sobering
PREPARATION: Blended

☑ Ingredients:

- **Vegetable Juice**
  6 oz
- **Horseradish**
  0.5 tsp
- **Ketchup**
  1 tsp
- **Hot Sauce**
  a dash
- **Lemon Juice**
  1 tsp
- **Sour Pickle Juice**
  1 oz
- **Salt and Pepper**
  to taste

1. **Add all ingredients to a shaker filled with ice.**
2. **Cap the shaker and shake vigorously to combine.**
3. **Strain into your glass, add ice from the shaker if desired.**

X_glitchbae_x as someone who can't drink alcohol yet, I appreciate your efforts here today o7

↳ **cid_** Can't imagine why anyone would be choosing this drink otherwise heh.

↳ **X_glitchbae_x** I mean, a lot of people choose not to drink regardless of their age. When I'm a real bartender I'm going to make sure my cocktails *and* mocktails are on point (^O^)／

↳ **cid_** Point taken. This one's just not for me I guess.

↳ **Va-11k0rie** Very well said, X_glitchbae_x :)

Bloom Light

FLAVOR: Spicy **TYPE:** Promo, Bland
PREPARATION: Rocks, Aged, Mixed

☑ Ingredients:

- **Cinnamon Whisky** 1.5 oz
- **RumChata** 1.5 oz
- **Malt Soda** 1.5 oz

1. Add the cinnamon whisky and Rum-Chata to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine. Open the entire lid and pour into your glass.
3. Top with malt soda and stir gently to combine.

CONTRIBUTOR:
5p4rk13

Hi everyone!~ I hope you're excited to try my Bloom Light cocktail recipe because I'm really proud of it! Listen, I know this drink gets a bad rap for being "brown and spicy" or "tasting like sand" or whatever, but hear me out ok? *I* know something that is brown, spicy, *and* tasts like sand, that everyone loves: CINNAMON!

Did I just blow your mind or what!? lol n_n I remember trying a cinnamon drink in college that I really liked, so I asked some friends and they helped me track down the ingredients. This tastes way better than the BTC version imo.

G15 They actually named a drink the 'Bloom Light' ???

↳ **nano_chan_0** I know, right? Next they'll be ordering a Draw Distance on the rocks." Lol XD

Qopi.c I've made drinks like this in the past. They're good, but unfortunately it's not what the original tastes like..

↳ **5p4rk13** Well every review online that I saw said it tasted kinda gross, so why would I want to make something gross just for the sake of accuracy!? Isn't it more fun to be creative anyways? :3

NON-ALCOHOLIC VERSION:

- **Star Anise**
  4 or 5 pods
- **Water** (hot, for brewing)
  8 oz
- **Simple Syrup**
  0.5 oz
- **Lemon Juice**
  1 oz
- **Water**
  2 oz
- **Blue food coloring**
  1 drop

Blue Fairy

CONTRIBUTOR:
x_glitchbae_x

FLAVOR: Sweet
TYPE: Girly, Soft
PREPARATION: Aged, Mixed

Green fairy might be another term for absinthe, but today we're making the Blue Fairy and it's going to be FABsinthe! (c'mon guys you know that was a good one lol!)

I looked into the whole absinthe thing and apparently it's supposed to taste like black licorice!? Omg let me tell you it was *not* easy to come up with a non alcoholic substitute for that stuff. I was stumped! And don't even get me started about my black jelly bean experiment (-_-メ). Luckily, I remembered we had some star anise here at home that my mom uses for tea sometimes, so I brewed a little of that and the flavor was actually really nice, yay!

☑ Ingredients:

- **Pernod**
  1 oz
- **Blue Curacao**
  1 oz
- **Lemon Juice**
  1 oz
- **Water**
  2 oz

1. Add all ingredients to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine. Strain into your glass, add ice from the shaker if desired.
3. For the non alcoholic version, steep the star anise in very hot but not boiling water for 10 minutes before straining out the seeds. Set aside to cool.
4. Once cool, add 2 oz of the anise tea along with the simple syrup, lemon juice, blue coloring, and water to a shaker filled with ice and proceed to step 2.

Va-11k0rie oh wow, very creative non alcoholic version, glitchbae! I hope you don't mind I asked Qopi.c to provide a quick alcoholic version as well, but I totally appreciate the diversity you're bringing to the project!

↳ **X_glitchbae_x** np with me, glad you liked the recipe!

WOLF8055 Where's the absinthe in the recipe though? I was hyped to give it a try.

↳ **Qopi.c** Pernod is similar in herbal character to that of absinthe. It's a bit cheaper and easier to find these days as well.

アルス

Brandtini

CONTRIBUTOR:
Sp4rk13

FLAVOR: Sweet
TYPE: Classy, Happy
PREPARATION: Aged, Mixed

Ingredients:

- **Vodka** 0.75 oz
- **Gin** 0.75 oz
- **Triple Sec** 0.5 oz
- **Simple Syrup** 0.5 oz
- **Lime Juice** 0.75 oz
- **Orange Juice** 0.75 oz
- **Cranberry Juice** 2 oz

1. Add all ingredients to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine.
3. Remove the cap and strain into your glass. The fancier the glass, the better it tastes ;)

Confession time: I'm not the biggest martini fan :O. I can't really handle super alcoholic tasting stuff so I usually gravitate towards the sweeter things on the menu. My friends sometimes tease me about my 'baby' drinks, but hey, we're all there to have a good time and I like what I like am I right?

That said, if I ever go out in Glitch City I know a Brandtini is going to be my first order. Not only is it made for sweet tooths like me, but it just looks so fancy you know? I did some research and actually found out about a drink called the orange vesper martini. It adds a bunch of fruit and sweetness into the mix so I knew it would be the perfect thing to try for this drink recreation.

nano_chan_0 I think I took a sip of a martini once and that was enough for me lol. This one sounds really good though!

↳ Qopi.c It's a taste you appreciate more when you're older

↳ nano_chan_0 oh boy I can't wait... -_-

5p4rk13 oh I forgot to say - after you make your simple syrup, while it's still hot you can steep frozen cranberries in it to make this drink even sweeter! Just strain them out before you use the syrup!

Cobalt Velvet

FLAVOR: Bubbly
TYPE: Classy, Burning
PREPARATION: Rocks, Mixed

☑ Ingredients:

- **Gin**
  1.5 oz
- **Lime Juice**
  0.25 oz
- **Prosecco**
  2 oz
- **Voltage Soda**
  2 oz
- **Cola**
  a splash

1. **Add the gin and lime juice to a shaker filled with ice.**
2. **Cap the shaker and shake vigorously to combine.**
3. **Remove the cap and strain into your glass, add ice from the shaker if desired.**
4. **Top with remaining ingredients and stir to combine.**

CONTRIBUTOR:
5p4rk13

Ok! so, this is the first cocktail I'm trying out. I saw a picture of the original and I knew I had the perfect glass! It's actually a small fish bowl, but shhh XD.

Anyway, they said this one tastes like champagne and soda so I did my best to use ingredients I think fit that description. A sparkling wine such as prosecco is much easier to find (and cheaper!) than champagne so I went with that instead. Be careful, this drink has a lot of fizzy ingredients so make sure to add them AFTER you mix with ice or you'll be sorry lol. I may have made a bit of a mess on my first attempt >.<

Va-11k8rie This looks great! Especially for your first submission :]

Miki_fan.48 Oh such a good idea! How did you decide on the soda?

↳ **5p4rk13** Well it's like my favorite flavor and I thought the bluish color was a good match too. Plus I already had some in the fridge sooo >.>

WOLF2055 Voltage AND gin? This is my kinda drink! I'll have to try this one on stream.

↳ **5p4rk13** omg that would be so cool! You'll have to tell me when so I can watch~

NON-ALCOHOLIC VERSION:

- **Melon Soda**
  2 oz
- **Ginger Ale**
  1.5 oz
- **Lemon juice**
  1 oz
- **Lime juice**
  1 oz
- **Water**
  1 oz
- **Hot sauce**
  A dash

Crevice Spike

FLAVOR: Sour **TYPE:** Manly, Sobering
GLASS: Rocks **PREPARATION:** Blended

☑ Ingredivents:

- **White rum**
  1 oz
- **Melon liqueur**
  2 oz
- **Lemon juice**
  1 oz
- **Lime juice**
  1 oz
- **Ginger ale**
  1 oz
- **Hot sauce**
  A dash

1. **Add the first four ingredients to a shaker filled with ice.**
2. **Add a dash of hot sauce to the bottom of the glass. Strain the shaker into your glass, add ice from the shaker if desired. Top with the ginger ale and stir gently to combine.**
3. **The non-alcoholic version is best stirred together in an ice filled glass.**

CONTRIBUTOR:
Va-11k3rie

This was actually my last cocktail at Va-11 Hall-A before we left for the night. The bartender told me this drink isn't ordered much, so I figured I should make a point to try it.

It's definitely not a drink for the faint of heart though as I was really surprised by the spicy kick it had. I tried to recreate that flanergide taste by using hot sauce in the recipe. It's a little unconventional, but I hope you have fun giving it a try!

cid_ lol I remember the face you made when you took your first sip

Qopi.c Interesting use of hot sauce. Ever tried spicy bitters?

↳ **Va-11k8rie** I've only ever tried bitter bitters, I didn't know they made a spicy version!

X_glitchbae_x ._.; I think I'll pass on the spicy drink

fungisamurai omg flanergide is like my favorite synthetic flavor! It's so cool how it adds heat without the stinging sensation of stuff like chilis and peppers. I definitely want to try this one when I make it to gc!

NON-ALCOHOLIC VERSION:

- **Melon Soda**
  1 oz
- **Ginger Beer**
  1 oz
- **Lime Juice**
  1.25 oz
- **Pineapple Juice**
  1 oz
- **Water**
  1 oz

Fluffy Dream

CONTRIBUTOR:
x_glitchbae_x

FLAVOR: Sour
TYPE: Girly, Soft
PREPARATION: Aged, Mixed

How cute is this drink!? I'm glad there are a few optional Karmotrine drinks on this list so I can practice before I achieve *my* fluffy dream of becoming a real bartender! I knew I wanted to go with a tropical vacation vibe with this, so I chose pineapple, lime, and ginger as my main flavors, and melon for that aesthetic green color owo. For the non-alcoholic version, I like ginger beer because it's got a stronger flavor, but if you can't find it, you can totally use ginger ale instead. Let me know what you guys think! Shoutouts to Qopi.c for helping me figure out what the ingredients would be in an alcoholic version btw.

Ingredients:

- **White Rum**
  1 oz
- **Blue Curacao**
  splash
- **Melon Liqueur**
  0.5 oz
- **Velvet Falernum**
  0.5 oz
- **Simple Syrup**
  0.5 oz
- **Lime Juice**
  1 oz
- **Pineapple Juice**
  1 oz

1. Add all ingredients to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine. Strain into your glass, add ice from the shaker if desired. Garnish the glass with a lime wheel and a few lime wedges.
3. The non-alcoholic version is best stirred together in an ice filled glass.

G15 You're on your way to becoming a great bartender, glitchbae! I can't wait to see what you come up with next ^^;

↳ X_glitchbae_x thank you so much!

↳ G15 lol any time!

Qopi.c Happy to help. Not quite an outspoken proponent of the mocktail per se, but I like the flavors you picked. For what it's worth, the velvet falernum I added really elevates the drink to the next level.

↳ nano_chan_0 Velvet fa-what now? Is that anything like red velvet cake? lol

Fringe Weaver

FLAVOR: Bubbly
TYPE: Classy, Strong
PREPARATION: Aged, Mixed

☑ Ingredients:

- **Bourbon**
  2 oz
- **Vermouth**
  0.25 oz
- **Apple juice**
  0.5 oz
- **Bitters**
  2 dashes
- **Sugar Cube**
  1
- **Club Soda**
  2 oz

1. Place the sugar cube in the bottom of your glass and add two dashes of bitters before crushing it with a spoon (or muddler if you're fancy.)
2. Add the bourbon, vermouth, and apple juice to a shaker filled with ice.
3. Cap the shaker and shake vigorously to combine. Remove the cap and strain into your glass.
4. Top with the 2 oz of club soda and garnish with lemon peel.

CONTRIBUTOR:

nano_chan_0

Well, this **would've** been the strongest drink ever made if I had it my way >:3c, but I was told 5 oz of bourbon in one drink was a little too much for the scope of this project...

j/k! j/k! That's definitely too much!! Don't kick me off the project! :P For real though, I decided to take my recipe inspiration from a drink called the Old Fashioned because it's classy and strong just like the description of the Fringe Weaver (plus club soda for the bubbly flavor.) I also knew I had to try that cool twisty garnish on top. Btw, if you don't have sugar cubes you can just use 1 tsp of regular sugar instead (but it's not as fun lol.)

Va-11k8rie: When you first told me about the 5 oz of bourbon thing I totally thought you were being serious! >.<

↳ cid_: you're so gullible, Val. Although the Fringe Weaver is definitely a strong drink irl.

↳ nano_chan_0: Yeah! That how I got the idea XD. It says it's supposed to have the highestamount of Karmotrine out of all the BTC drinks!

Qopi.c: indeed a departure from a classic old fashioned, but I see what you were going for.

↳ G15: I guess you **can** teach an old fashioned new tricks.

↳ Miki_fan.48: omg I literally almost spit out my drink!

Grizzly Temple

FLAVOR: Bitter
TYPE: Promo, Bland
PREPARATION: Blended

☑ Ingredients:

- **Vodka** 1 oz
- **Creme de Menthe** 1 oz
- **Lime Juice** 0.5 oz
- **Ginger Ale** 2 oz
- **Mint** for garnish

1. Add the vodka, creme de menthe, and lime juice to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine. Strain into your glass, add ice from the shaker if desired.
3. Top with ginger ale and garnish with mint.

CONTRIBUTOR:
Va-11k3rie

Laugh if you want, but I actually really liked this movie! So it was no surprise that it was one of the drinks I wanted to try when I visited Va-11 Hall-A.

The bartender kind of gave me a look when I ordered it so maybe they're not a fan, but I thought it was pretty good! It definitely had a minty kind of flavor that I guess can turn some people off, but either way, I used creme de menthe here to replicate it. I don't know, maybe you just have to be a fan of the movie to appreciate the flavor ^^;

fungisamurai: Ginger and mint eh? That's a new one for me, but I'll try anything once!

cid_: I got to try a sip and I could bear-ly swallow it.

↳ nano_chan_0: so you're saying it tasted pretty grizzly after all?

↳ cid_: It nearly gave me kodiak arrest!

↳ nano_chan_0: XD LOL

↳ Miki_fan.48: Don't listen to the haters, Va-11k8rie! If any of them had actually *seen* the movie they'd understand why the drink tastes that way!

ʕ •ᴥ•ʔ ʕ −ᴥ−ʔ ʕ•ᴥ•ʔ ;?

NON-ALCOHOLIC VERSION:

- **Earl Grey Tea**
  2 oz
- **Orange Juice**
  1 oz
- **Tonic Water**
  2 oz

Gut Punch

FLAVOR: Bitter
TYPE: Manly, Strong
PREPARATION: Aged, Mixed

☑ Ingredients:

- **Whisky**
  2 oz
- **Orange Juice**
  1 oz
- **Tonic Water**
  2 oz

1. For either version, add the first two ingredients to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine. Strain into your glass, add ice from the shaker if desired.
3. Top with tonic water and stir gently to combine.

CONTRIBUTOR:
nano_chan_0

Qopi.c's over there writing a 10 page dissertation about the piano guy cocktail or whatever and I can barely think of what to say about mine XD. I guess that's what I get for choosing the cheapest drink on the BTC menu... Of course it's gonna be basic! Well anyway, I guess I chose an aged Irish whisky for this recipe since it's what I like to drink and also fits with the 'aged' preparation style the BTC version uses.

[edit] oops I was going to leave it at that, but I forgot to do the non-alcoholic version so I'm still on the hook lol. For that one I subbed in iced earl grey tea for the whisky. Not that it necessarily tastes like whisky, but I think it fits with the bitter flavor profile.

WOLF2055 Not much but whisky tastes like whisky, I reckon.

↳ nano_chan_0 Can't argue with that ironclad logic XD

G15 I thought the Gutpunch was supposed to be a really strong drink, but you can get it non-alcoholic?

↳ Qopi.c It's one of the so- called 'optional karmo-trine' drinks available at the bar. The patron is able to order it with whatever amount of alcoholic component they desire.

↳ Miki_fan.48 Yeah, you can definitely get a lot of bang for your buck with this one :P

Marsblast

FLAVOR: Spicy
TYPE: Manly, Strong
PREPARATION: Blended

CONTRIBUTOR:
nano_chan_0

Ingredients:

- **Tequila**
  2 oz
- **Lemon Juice**
  1 oz
- **Orange Juice**
  3 oz
- **Bitters**
  2 dashes
- **Hot Sauce**
  1/4 tsp
- **Tonic Water**
  1 oz

1. Add all ingredients except the tonic water to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine. Strain into your glass, add ice from the shaker if desired.
3. Top with the tonic water and stir gently to combine.

I know I said I didn't have a preference for the recipes I did, but I feel like I got assigned all the strong, spicy drinks that no one else wanted lol. This drink is supposed to leave you with a red face so you'll have to look in a mirror to let me know how I did ok?

The bitter flavor of the tonic water and the spice from the hot sauce (I used Tabasco for this one) all make sense, but you might be wondering why I decided to use tequila as my base spirit. Well, I always seem to embarrass myself after a night of tequila drinks so I can say from experience that it's definitely given ME a red face on more than one occasion XD!!

Va-11k8rie: well I hope it tasted good all mixed together and wasn't just a big joke! o_o

↳ Qopi.c: I tried it when I took the photo and it was ok. Reminded me of a spicy tequila sunrise

↳ nano_chan_0: yeah, see, totally what I was going for >.>

G15: I've been wanting to move away from the sweeter cocktails I usually drink and start trying the more sophisticated stuff. Do you think this would be a good one for me to try?

↳ Miki_fan.48: I don't know if I'd go with nano's recipes if you're looking for sophistication.

↳ nano_chan_0: rude! :'-(

Mercuryblast

CONTRIBUTOR:
Sp4rk13

Mercury in a thermometer might be red, but this drink is as blue as can be (and actually doesn't contain any mercury lolol.) If you tried out my Bloom Light cocktail then you probably have some cinnamon whisky sitting around (can you tell I'm obsessed with it? >.<) so this is a great recipe you can use it in as well!

This one is a funky combo of both sour citrus and cinnamon spice that sounds weird at first, but I think it's totally delicious (and you know you can trust me lol.) If you think it's too much for a full drink on the rocks, it actually makes really good shots if that's more your speed. I'm not gonna judge ;p.

FLAVOR: Sour
TYPE: Classy, Burning
PREPARATION: Rocks, Blended

Ingredients:

- **Cinnamon Whisky** 1 oz
- **Blue Curacao** 0.5 oz
- **Lemon Juice** 0.75 oz

1. Add all ingredients to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine.
3. Strain into your glass, add ice from the shaker if desired. Makes enough for 2 shots.

fungisamurai Well, I guess I'm going to the store for some cinnamon whisky tonight heh.

↳ **5p4rk13** YES! Do it! Tell me what you think~!

Va-11k3rie Oh I hadn't considered doing any of my recipes as shots, but that would totally make sense with some of the glassware they use at the bars.

↳ **Miki_fan.48** I'm more of a shots girl myself, so I'm all about this :)

fungisamurai Ok! Sorry for the delay, but I finally got some and tried out the drink and it tastes wild! How did you think up this flavor combo?

↳ **5p4rk13** haha ty! but I think I just got lucky with the ingredients I had on hand ^^;

Moonblast

CONTRIBUTOR: Va-11k3rie

FLAVOR: Sweet
TYPE: Girly, Happy
PREPARATION: Rocks, Blended

Alright everybody, we finally made it my absolute *favorite* cocktail from my visit to Va-11 Hall-A, the Moonblast! *o*.

This was actually the drink that inspired this whole project so I pulled out all the stops and even got a picture of it with one of their exclusive branded glasses (thx Qopi.c!) It tastes a little bit like a piña colada but with more fruit flavor instead of the usual coconut. The blue curacao adds just a tiny bit of citrus as well as helping create this cocktail's stunning magenta color. Let me know if you end up giving this one a try, and I hope you love it as much as I did! <3

Ingredients:

- **White Rum**
  1.5 oz
- **Blue Curacao**
  a splash
- **Simple Syrup**
  1 oz
- **Pomegranate Juice**
  1 oz
- **Pineapple Juice**
  0.25 oz
- **Club Soda**
  2 oz

1. Add all ingredients except the club soda to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine. Strain into your glass, add ice from the shaker if desired.
3. Top with the club soda and stir to combine.

cid_ as one of the taste testers for this drink I can confirm it's a good one.

↳ Va-11k3rie omg how could I forget. A big thank you to cid for letting me feed him all the different versions of this drink as I tweaked it ^^;

↳ cid_ hey I'm not complaining ;)

Qopi.c I'm happy to hear the photo was to your liking.

↳ X_glitchbae_x Yeah, this looks so aesthetic, Val! I'm totally going to be mixing this one up for my birthday! ^-^

Piano Man

FLAVOR: Sour
TYPE: Promo, Strong
PREPARATION: Rocks, Mixed

Ingredients:

- **Tequila**
  1.25 oz
- **Blue Curacao**
  0.25 oz
- **Violet Liqueur**
  1 oz
- **Simple Syrup**
  0.5 oz
- **Lime Juice**
  1 oz
- **Water**
  0.5 oz

1. Add all ingredients to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine.
3. Remove the cap and strain into your glass, add ice from the shaker if desired.
4. Garnish with blueberry skewer.

CONTRIBUTOR:
Qopi.c

In my opinion, the Piano Man is the best of all the so-called promotional cocktails. I've always personally appreciated its elegant presentation and exclusive key-in-the-stem wine glass they provide at the BTC bars. Despite not being able to source this particular glass however, I feel I've crafted a faithful representation of its elegance all the same. The original has a powerful sour flavor that I've honored here by including lime juice and blue curacao as my citrus. I rounded this flavor out with a distinguished violet liqueur to achieve a subtle floral note and paired that with an understated blueberry garnish for a touch of fruit as well.

nano_chan_0 What's this promotional drink even for? Buy two, get a piano lesson for free? XD

↳ Miki_fan.48 hey I'd drink it for some free lessons ^^;

Va-11k8rie Always impressed by your work Qopi.c.

↳ 5p4rk18 Yeah! This looks so fancy, Qop~!

↳ Qopi.c Thank you both very much. My only regret is that I could not obtain the original stemware for my photo.

cid_ Can't imagine it'd be too hard to sneak a glass from your old job if you really needed it >.>

Piano Woman

FLAVOR: Sweet
TYPE: Promo, Happy
PREPARATION: Aged, Mixed

☑ Ingredients:

- **Dark Rum** 0.75 oz
- **Blue Curacao** 0.5 oz
- **Violet Liqueur** 0.5 oz
- **Simple Syrup** 0.75 oz
- **Lime Juice** 0.5 oz
- **Tonic Water** 1 oz

1. Add all ingredients except tonic to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine. Strain into your glass, add ice from the shaker if desired.
3. Top with tonic and stir gently to combine.

CONTRIBUTOR:
Qopi.c

It wouldn't be proper for me to eschew this cocktail having already contributed the Piano Man recipe on the pages preceding. To that end, here is my take on the Piano Woman or the "Pretty Woman" as I knew her back when I helmed the CaliCOMP. The keen observer will notice several similarities between the two 'Piano' recipes, but enjoying these potations side by side will highlight their differences. Namely, The Piano Woman is a good deal sweeter while the Man has a sour character. Additionally, I would be remiss to overlook this beverage's bitter finish, remade here by the inclusion of tonic water.

fungisamurai I read about this! The Piano Man cocktail has higher amounts of powdered delta and flanergide so it's more sour and has a bite, but the Piano Woman has higher adelhyde and bronson extract levels, so it's more bitter and sweet! So. Cool!

WOLF3055 A woman who starts sweet but with a bitter finish? That's almost poetic, man.

↳ **Qopi.c** I am known to indulge in some cleverness from time to time.

↳ **Va-11k8rie** Wait, did Qop just make a joke?

Piledriver

FLAVOR: Bitter
TYPE: Manly, Burning
PREPARATION: Mixed

Ingredients:

- **Vodka**
  1.5 oz
- **Triple Sec**
  0.5 oz
- **Orange Juice**
  2 oz
- **Bitters**
  4 dashes

1. Add all ingredients to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine. Strain into your glass, add ice from the shaker if desired.
3. Garnish with orange peel.

CONTRIBUTOR:
Va-11k3rie

I'm new to the cocktail crafting hobby, so when I looked up the Piledriver, I thought it seemed like a good straightforward drink for a beginner like me. Apparently it's even based on a classic cocktail of the same name! It'd be no fun to just copy/paste that recipe here though, so I added a few personal touches of my own :).

I totally didn't know anything about them before I started this project, but bitters are definitely becoming my new favorite cocktail ingredient. They come in these cute tiny bottles and there's actually a lot of different kinds. I used 4 dashes of Angostura bitters to get a strong bitter taste, but I added a fun orange peel garnish on top so it still looked inviting lol.

cid_ This was probably my favorite for the night we visited the bar. Nothing fancy, just the right amount of burn on the tongue, just perfect.

↳ **fungisamurai** Yeah, the bitterness of bronson extract is a really underrated flavor imo.

X_glitchbae_x I guess I just don't get the point of these extra bitter drinks. I'd much rather try something fun and sweet with my friends... when we're old enough of course _;

↳ **5p4rk18** Oh you are speaking my language glitchie! Let me know if you ever make it to gc and we'll get a drink together!

G15 omg can we all do an in-person meetup once we're done with this project? :0

NON-ALCOHOLIC VERSION:

- **Apple Juice**
  2 oz
- **Simple Syrup**
  1 oz
- **Lime Juice**
  0.5 oz
- **Cranberry Juice**
  3 oz
- **Grenadine**
  0.5 oz
- **Egg White**
  1 oz
- **Edible Luster Dust**
  optional

Sparkle Star

FLAVOR: Sweet **TYPE:** Girly, Happy
PREPARATION: Aged, Mixed

CONTRIBUTOR:
x_glitchbae_x

Ingredients:

- **Vodka**
  2 oz
- **Simple Syrup**
  1 oz
- **Lime Juice**
  0.5 oz
- **Cranberry Juice**
  3 oz
- **Grenadine**
  0.5 oz
- **Egg White**
  x1
- **Edible Luster Dust**
  optional

1. Add all ingredients to a shaker filled with ice. If using luster dust, add it now as well.
2. Cap the shaker and shake vigorously to combine.
3. Remove the entire lid and pour everything into the glass.
4. Garnish the glass with a star-fruit wedge on top.

It's another mock-tail/cocktail from your favorite up-coming bartender to be: glitchbae! ^.~ This one is sooo tasty and honestly, I don't think it even needs the alcohol to be good. I just put vodka since I heard that doesn't really taste like anything anyway LOL. What's cool about this drink is if you shake it really hard with an egg white in the shaker, it creates this really beautiful foamy top. It's like magic! I decided to add to the aesthetic with some luster dust for the *spar-kle* and a star fruit garnish for the *star* (lol I'm so corny sometimes.)

cid_ Didn't this one cause skin problems?

↳ X_glitchbae_x lol really? I dunno, maybe the official one did, but my version seems fine ^^

fungisamurai I love when cocktails use different tex-tures like this. Good idea putting lime juice and cranberry in the recipe as acids like that really help in stabilizing the foam. You could even add a pinch of cream of tartar to make it even more stable. Not trying to tell you what to do, I'm just really into this kind of stuff!

↳ G15 so you're saying she makes cute drinks *and* she's a genius? So cool!

NON-ALCOHOLIC VERSION:

- **Simple Syrup**
  1 oz
- **Pomegranate Juice**
  0.5 oz
- **Pineapple Juice**
  0.5 oz
- **Seltzer**
  2 oz

Sugar Rush

FLAVOR: Sweet
TYPE: Girly, Happy
PREPARATION: Mixed

CONTRIBUTOR:
x_glitchbae_x

First of all I want to give a big THANK YOU!!1! to Va-11k0rie for letting me try this recipe even though it wasn't one of my original 8. I found out this is THE recipe that you need to be able to do to become a real BTC bartender so I really really wanted to try it out and they said YES! ^O^ Not only that, but the description? Sweet, girly, *and* happy? I mean who else but your girl, glitchbae? (u_u)

I went with a couple of my favorite juices for my recipe and omg I absolutely love the fruit flavors in this. The non alcoholic version has some seltzer in place of the vodka which just makes the drink even more fun imo!

Ingredients:

- **Vodka**
  1.5 oz
- **Simple Syrup**
  1 oz
- **Pomegranate Juice**
  0.5 oz
- **Pineapple Juice**
  0.5 oz

1. Add all of the ingredients to a shaker filled with ice. Set aside the seltzer for the non alcoholic version.
2. Cap the shaker and shake vigorously to combine.
3. Strain into your glass, add ice from the shaker if desired. For the non alcoholic version, top with setzer and stir.

Va-11k0rie I'm glad we were able to move things around :). I really loved having your energy and enthusiasm on this project btw. Can't wait to see what's next for you!

↳ **X_glitchbae_x** It's Glitch City for me baybeee!

↳ **G15** don't forget us little guys when you become famous! lol

Miki_fan.48 Love this drink! The BTC version is one of my favorites, I can never seem to have just one ^^;

↳ **Qopi.c** I couldn't stand them. If I never had to make another Sugar Rush it would be too soon.

NON-ALCOHOLIC VERSION:

- **Rooibos Tea (Iced)**
  4 oz
- **Simple Syrup**
  0.75 oz
- **Chocolate Sauce**
  1 oz
- **Whole Milk**
  8 oz

Sunshine Cloud

FLAVOR: Bitter **TYPE:** Girly, Soft
PREPARATION: Rocks, Blended

☑ Ingredients:

- **Vodka**
  1.5 oz
- **Creme de Cacao**
  1 oz
- **Bourbon**
  1 oz
- **Bitters**
  8 dashes
- **Whole Milk**
  2.5 oz

1. Add all of the ingredients to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine.
3. Open the lid and add the entire contents to your glass.

CONTRIBUTOR:
5p4rk13

I've always loved the combination of chocolate and caramel in the pastry work that I do, so I was so totally excited to try out that combo in a drink for the Sunshine Cloud! Creme de cacao is an absolute bar necessity if you ask me so that was a given, but for the caramel flavor I actually went with a bourbon this time. I don't think I'm like a big whisky person or anything, but I'm actually really into the toasty caramel notes of this one, Who knew!? ^_^ Add in the bitters, vodka, and a splash of milk and it's definitely a good time. For the non-alcoholic version I had to ask for some help, but my friend who's really into tea told me that rooibos would be a good match for this recipe because it's bitter and some say it has a slight caramel taste too!

X_glitchbae_x I love the idea of using fresh brewed tea to substitute alcoholic ingredients. I did something like that for my Blue Fairy mocktail when I needed a liquorice taste too.

↳ **G15** oh yeah, that was such a cool idea, glitchbae :)

↳ **cid_** dude just dm her already...

5p4rk13 What's that garnish you put on top, Qopi.c?

↳ **Qopi.c** We would always garnish with some greenery at the bar so I simply placed a pineapple scale on top that I happened to have on hand. Hope you don't mind the small flourish.

Suplex

FLAVOR: Bitter **TYPE:** Manly, Burning
PREPARATION: Rocks, Mixed

Ingredients:

- **Vodka**
  1.5 oz
- **Aperol**
  0.5 oz
- **Orange Juice**
  2 oz
- **Bitters**
  8 dashes

1. Add all ingredients to a shaker filled with ice.
2. Cap the shaker and shake vigorously to combine. Strain into your glass, add ice from the shaker if desired.
3. Garnish with an orange wheel and manly umbrella XD

CONTRIBUTOR:

nano_chan_0

Va-11k8rie may have done the Piledriver recipe, but I'm here to turn the manliness level up to \m/ ELEVEN \m/ with the **SUPLEX** LOL.

The drinks are pretty much the same, but the biggest difference is that it's even *more* bitter than before! I used 8 dashes of bitters and this crazy bitter ingredient called Aperol to push it as far as I could stand. The second manly difference between the two is that this one is always made on the ROCKS! Pair that with a sliced (blood) orange garnish and the manliest cocktail umbrella you can find and you have yourself a drink that really throws down XD.

Miki_fan.48 omg you are such a troll >_>

↳ nano_chan_0 hey, no trolling here, just having a lil fun with my description is all 0:)

WOLF3055 This sounds rad, dude. A couple of these before one of my streams and those n00bs won't know what hit 'em \m/.

Qopi.c I'm honestly surprised you were familiar with Aperol at all. Look up an aperitif called Campari next time if you're a fan of bitter drinks.

↳ nano_chan_0 *gasp* a compliment from the wise and powerful Qopi.c lol

↳ Qopi.c I said surprised, not impressed...

Zen Star

FLAVOR: Sour
TYPE: Promo, Bland
PREPARATION: Rocks, Mixed

Ingredients:

- **Sake**
  3 oz
- **Green Tea (Iced)**
  6 oz
- **Simple Syrup**
  2 oz
- **Lemon Juice**
  1 oz
- **Whole Milk**
  1/8 cup
- **Butterfly Pea Powder**
  1/4 tsp (optional)

1. **Combine the first 4 ingredients and then pour the mixture into a tall glass containing the 1/3 cup milk. Do not stir or or agitate the mixture and set it aside for 1 hour.**
2. **Set up a strainer lined with a coffee filter and place over a bowl or liquid measuring cup. Pour the curdled mixture into the filter and let strain for another full hour or place the entire setup in the fridge overnight.**
3. **Remove the strainer and stir the pea powder into the clarified liquid. Pour over ice and enjoy,**

CONTRIBUTOR:
Qopi.c

This may be beyond the reach of the novice mixologist, but I have a certain appreciation for the method I've employed here to achieve the clean and balanced flavor of the Zen Star. The procedure is called 'milk clarification' and it is somewhat unforgiving if not strictly adhered to. One of the most important aspects is to be certain you pour the acidic component into the milk and not the other way around. This ensures that the milk curdles correctly and gives us a crystal clear product in the end. The addition of butterfly pea powder is one of my own and is assuredly not required for taste. I'm simply a fan of its color changing properties when added to this slightly acidic cocktail.

fungisamurai This is blowing my mind, dude! You gotta tell me how it works! Do you just use like, regular milk and it turns clear?

↳ **Qopi.c** Combining the acid of the lemon juice with the milk curdles and separates it into curds and whey. The whey is liquid that adds a smooth character to the finished cocktail while the curds act as a filter to trap particulate that make the drink cloudy.

X_glitchbae_x I don't know what butterfly pea powder is, but it looks *SO* pretty OwO.

Va-11k0rie Could I make this with non-dairy milk instead? Me and lactose don't get along too well :x

↳ **Qopi.c** Unfortunately, the procedure does indeed require the curds and whey of dairy milk in order to clarify properly.

Flaming Moai

FLAVOR: Sour
TYPE: Classy, Classic
PREPARATION: Mixed

☑ Ingredients:

- **Dark Rum**
  1 oz
- **Velvet Falernum**
  0.5 oz
- **Aperol**
  0.25 oz
- **Lime Juice**
  0.5 oz
- **Ginger Ale**
  1 oz
- **Club Soda**
  A dash

1. **Add all ingredients except the ginger ale and club soda to a shaker filled with ice.**
2. **Cap the shaker and shake vigorously to combine. Strain into your glass, add ice from the shaker if desired.**
3. **Stir in ginger ale and club soda.**

CONTRIBUTOR:
Qopi.c

Forgive the unprincipled nature of its inclusion, but for completion's sake I petitioned Va-11k8rie to allow the addition of a somewhat conspicuous secret menu item. While it's true that the cocktail doesn't appear on the menu, as soon as one was ordered on any given night, we would immediately receive requests for "whatever they ordered" and so on. My recipe here is a copycat of drinks I believe the BTC bars intended to replicate such as the Dark and Stormy and the Moai Spritz. The Dark rum, ginger, and lime all provide a distinctly Caribbean flavor profile elevated by the complexity of the falernum and Aperol. While the eponymous flame, well, I was asked not to explain in detail...

cid_ wtf? How did I not know this was a thing!? I would've absolutely ordered one of these if I had known! >:(

fungisamurai Secret menu item whaaaat? I think I have a new favorite and I don't even know the synthetics involved! :B

X_glitchbae_x C'mon, Qop~ you can't just give us a tiny hint about the flame? :3c

↳ **Qopi.c** I'm confident any budding bartenders would be able to locate safe procedures to replicate it, you don't need me for that.

Va-11k8rie I appreciate your restraint but MAN that looks cool *o*

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Glossary

ABV
Alcohol by volume. A percentage of how much alcohol is contained in a given volume of alcoholic beverage.

Adelhyde
One of the synthetic ingredients used in the Va-11 Hall-A cocktails. Has a sweet flavor.

Aperol
A brand of bitter red Italian apéritif.

Bitters
Neutral alcohol infused with herbs, spices, and other ingredients. Commonly used in very small amounts to flavor a drink.

Blue Curacao
Liqueur made from bitter-sweet oranges and colored blue. Mainly used for coloring.

Bourbon
Barrel aged American whisky made from corn and other grains. ABV of 40% or higher.

Bronson Extract
One of the synthetic ingredients used in the VA-11 Hall-A cocktails. Has a bitter flavor.

BTC
British Trademark Council. Parent company of a chain of bars which includes VA-11 Hall-A.

Butterfly Pea Powder
An ingredient made from the petals of the butterfly pea plant. Has a deep blue color that can turn purple when exposed to an acid like lemon juice when used in a drink.

Clarification
The process of removing impurities from a mixture to obtain a clear liquid.

Creme de Cacao
Sweet chocolate liqueur. Available in brown or colorless varieties.

Creme de Menthe
Sweet mint-flavored liqueur. Available in green or colorless varieties.

Egg White
Part of the egg that has been separated from the yolk. Can be whipped or shaken to produce a foam.

Flanergide
One of the synthetic ingredients used in the VA-11 Hall-A cocktails. Has a spicy flavor.

Garnish
Any combination of additional ingredients added to a drink after mixing for a decorative and/or flavor enhancing effect.

Gin
Colorless, juniper-flavored spirit made from barley and other grains. ABV commonly ranging between 35-60%.

Green Tea
Tea made from unfermented leaves; often slightly bitter in flavor.

Grenadine
Sweet red syrup made from pomegranates.

Jigger
A small measuring tool used when mixing drinks.

Karmotrine
One of the synthetic ingredients used in the VA-11 Hall-A cocktails. Provides the alcoholic or otherwise intoxicating component.

Malt Soda
A lightly carbonated, non-alcoholic malt beverage brewed from barley, hops, and water.

Mixer
Any of a wide variety of non-alcoholic flavored beverages added to mixed drinks.

Moai
Monolithic human figures carved by the Rapa Nui people on Rapa Nui (aka Easter Island) in eastern Polynesia between the years 1250 and 1500.

Pernod
A brand of anise-flavored liqueur. Has a strong black licorice taste.

Powdered Delta
One of the synthetic ingredients used in the VA-11 Hall-A cocktails. Has a sour flavor.

Prosecco
A sparkling wine from the Prosecco DOC in Italy. Similar in flavor to Champagne.

Rum
Liquor made from fermented and distilled sugarcane molasses or juice. ABV ranges between 40-80%. Is available in varieties including but not limited to light, dark, and spiced.

RumChata

A brand of liqueur made from rum, spices, and cream.

Saké

A Japanese brewed alcoholic beverage made from fermented rice juice. ABV of about 15%.

Shaker

The quintessential bar tool used to simultaneously mix and chill drinks. Although there are several styles, the most common has three parts: the tin into which you add ice and ingredients, lid with built in strainer, and cap.

Simple Syrup

A common cocktail ingredient made from sugar and water. Useful for quickly adding sweetness to a mixed drink.

Spirit

A refined alcoholic beverage thought to hold the spirit or life force that gave them their power as well as the essence of the plant or grain from which they were derived. Examples include: whiskey, gin, and vodka among others.

Tequila

A distilled spirit from Mexico made from the blue agave plant. Regularly available in blanco, reposado, and añejo versions based on age. ABV typically about 40%.

Tonic Water

Non-alcoholic carbonated beverage containing quinine. Has a bitter flavor.

Triple Sec

Orange-flavored liqueur. Originating in France, the name means triple distilled.

Velvet Falernum

A rum-based liqueur made with an infusion of spices and lime juice. Typically used in Caribbean and Tiki drinks.

Vermouth

Fortified wine flavored with various botanicals.

Vodka

A colorless alcoholic spirit made from distilled rye, wheat, or potatoes. It has an ABV starting around 40%, but can range as high as 95%.

Whisky

An alcoholic spirit distilled from malted grain such as barley or rye. The ABV will range between 40-62.5%.

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"Glitch City, a.k.a. the 'Guinea Pig of the World.' A place where the newest experimental tech, AI, and nano machines are tested. An almost fully self-sufficient metropolis, and one of the most socially progressive as well. A city where even common foods and other staples have been replaced with synthetic substitutions and artificial alternatives. Doesn't that sound so cool!? *o*/

This zine is just a little taste of what Glitch City has to offer. A collection of cocktail recipes unlike anything I had ever tasted before, courtesy of the wonderful people at the VA-11 Hall-A bar where my friends and I spent one amazing night. Although we don't have access to the synthetic ingredients the BTC bars use, I, Val, along with 4 other totally awesome cocktail contributors, have done our best to bring the unique flavors and dreamy concoctions of Glitch City nightlife to the rest of the world!

So grab your trusty cocktail shaker and the fanciest glass you own, and get ready to mix drinks and change lives!

An official

VA-11 Hall-A

Cocktail Recipe Book

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